

COLOMBIA

BRAYAN ALVEAR, SEXY CHERRY

At 1,600 masl in Huila, Colombia, Las Palmas farm produces this Caturra lot under the guidance of Brayan Alvear, a fourth-generation producer whose focus on innovation and experimentation has made the farm a reference for clean, distinctive cup profiles.

Cherries are selectively harvested at peak ripeness and floated to remove impurities, then placed in sealed tanks for 48 hours of controlled oxidation. An accelerated fermentation follows during the first 24 hours, driven by a mother culture combined with panela, molasses, and leachate from a previous batch. That same culture then returns, this time blended with Sexy Cherry — a mix of cherry and Isabella grape — applied in two stages over a further 48-hour fermentation, while a stable pH protects the bean's structure. The coffee is sun-dried on patios for 15 to 25 days.

The result is a clean, expressive cup with deep, juicy fruit character.



EXCLUSIVES

QUALITY

Country Colombia

Region Huila

Coffee Farm Finca Las Palmas

Producer Brayan Alvear

Ref. No. P11848

Coffee Type Arabica

Crop 2026

Harvest Time May - July

Harvest Method Picking

Altitude 1600 m

Variety Caturra

Processing Natural Sexy Cherry

Packaging Type 25,00 KG/Bag Box + Vacuum